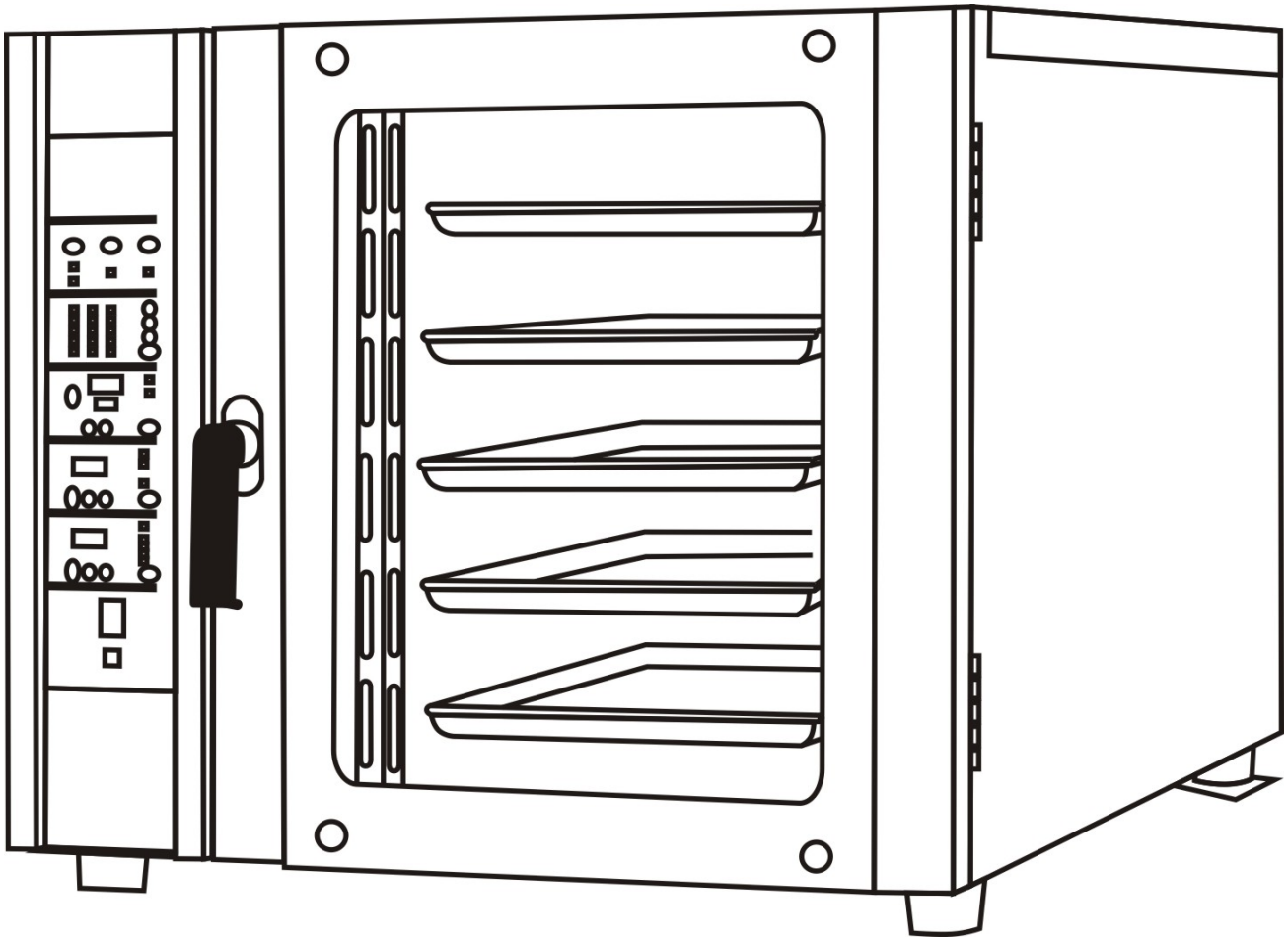
- **ELECTRIC POWERED CONVECTION OVEN USER'S MANUAL**
- **READ THIS MANUAL CAREFULLY BEFORE USING**



By Ikitchening Food Machinery
Released date: Dec. 2012

Oven Control:

1. "power" key：ON/OFF power，press start power，press again close power。
2. light" key：ON/OFF light ，press start light，press again close 。
3. Temperature "plus" key ，"minus" key："plus" or "minus" temperature parameter when setting temperature ，left 、middle、right set the hundred 、ten 、unite of temperature parameter in separated .
4. Steaming "plus" "minus" key: when working press this key "flicker" show there are steaming time 3 seconds .
5. when setting parameter plus and minus the time of steaming -sparge
6. Steaming "ON/OFF" key：According to procedures to set working press steam hand- sparge, when releasing steam hand- sparge to stop ,Hand working press keys ON/OFF steam action，At moment steam working according to set time 。
7. Time "plus/minus" key：working count time according there are "flicker" show total 3 seconds of baking time，When setting parameter plus minus baking time or the delayed time of steam-sparge.
8. Time"ON/OFF"key：when working the switch count time，when setting parameter to cut-over baking time or the delayed time of steam-sparge.
9. Memory "down" key：when working choose 0~10 team to memory，when setting choose 1~10 steam memory
10. Memory "up" key：when working choose 0~10 team to memory，when setting choose 1~5 segment number

Memory and choose to parameter:

Hand-working：

Procedures number is"0-0" ，at moment just there is craft parameter to set，no matter when any time can correct parameter according to the"plus"、"minus"keys of temperature、steaming time、backing time when working，after correcting parameter will keep automatic。

Parameter range: hand backing temperature:0-set temperature upper limit℃

Hand backing steaming-time： 0-99seconds

Hand backing-time： 0-99minutes59seconds

Procedures working：

Can set total 10 teams parameter，each team parameter can set more than 5 segments backing craft parameter

Parameter range：

Procedures team：10teams （each team can set max 5segments craft parameter）

Procedures segments ：1-5segments（each segments can set temperature、backing-time、the delayed time of steam-sparge、the continued time of steam-spare parameter）

Each segment backing temperature range: 0-set temperature upper limit℃

Each segment backing steaming-time：0-99seconds

Each segment backing time ：0-99minutes59seconds

Each segment delayed time of steam-sparge：0-99minutes 59seconds

choose to parameter ：

1. Backing count time stop press memory"up/down"key，can choose 0~10 team had stored parameter，among 0 team is hand working；1~10team are stored parameter of procedures control。
2. Stored parameter：
3. Working count time stop as press (long time) stored "down" and stored "up" key several seconds，enter set parameter， at moment there are "flicker" from procedures window ， press stored "down" key choose0~10team stored number，press stored "up" key choose1-5 segments procedures segments，after choosing procedures team and segments，press temperature "plus" "minus" set temperature parameter of this team procedures this segment，press steam "plus" "minus" set continued time of steam-spare，press time "plus" "minus" set backing time and delayed time of steam-sparge，press time "on/off" key cut-over to choose setting of backing time and delayed time of steam-sparge，（corresponding indicator show）
4. After finishing the whole set as press(long time)stored "down" and stored "up" key re-back working state ， 15 seconds do not press key will re-back working state automatic.
5. Wait for working ,press time key to start procedures count time ,now controller work according to had set procedures parameter , each team procedures have most 5segments parameter，count time reach then procedures window show"end"，hummer blow chimes of doom output，press time key re-back wait for working
6. When working open the door of oven for heating 、assist heating、left and right circle air、steam output closed，backing count time and steam count time stop ，procedures window cut-over show procedures and "door"，the door of oven closed then continue to working according to before working state
7. Alarm showing：
8. When actual temperature >(set temperature +upper limit deviation temperature)，actual temperature window cut-over show actual temperature and "er1"
9. When actual temperature >（set temperature +50），actual temperature window cut-over show actual temperature and "er2"
10. When actual temperature cut down，actual temperature window show "er3"
11. When actual temperature < (set temperature -assist heating deviation) assist heating output,
12. When actual temperature ≥ (set temperature - assist heating deviation) assist heating be closed
13. Inside parameter
14. When close the oven ， at moment press(long time)stored "down" and stored "up" key enter into setting password state ， and now procedure show "0000",
15. Press stored "up/down" key input password，press time key to sure again
16. Input password "0005" enter into set inside parameter ， press" up/down" key go to choose the different parameter ，
17. Press stored "up/down" key set parameter , press(long time) time key means out

Show	Content	Range	Basic Value	Remarks
"Id.01 300"	set temperature upper limit	100～400 ℃	300	
"Id.02 00"	temperature connect value	-30～30 ℃	0	
"Id.03 00"	upper limit deviation temperature	0～99 ℃	0	0:no using
"Id.04 30"	temperature heating proportion	0～99 ℃	30	0:heating location way control
"Id.05 00"	assist heating deviation	0～99 ℃	0	0: no using
"Id.06 30"	heating period	1～60 seconds	30	
"Id.07 00"	heating output min value	0～60 seconds	0	min heating output value
"Id.08 00"	temperature show min value	0～99 ℃	0	actual temperature show min value
"Id.09 0.4"	heating finished region	0～9.9 ℃	0.4	
"Id.10 0.0"	lighting count time	0～9.9 minutes	0.0	0:lighting without counting time control ,press lighting key ON/OFF lighting
"Id.11 0"	circle working ways	0～2	0	0: left and right circle cut-over;1:left circle;2:right circle
"Id.12 60"	circle air start time	0～99 minutes	1	the start time of circle air in left and right circle cut-over way
"Id.13 10"	circle air wait for time	0～99 seconds	10	the wait for time of circle air in left and right circle cut-over way Input output input : temperature , the door of oven output : heating , assist heating, left circle ,right circle, steam, alarm, lighting

Alarm ways

1. Temperature cut down line
2. Excess temperature
3. Temperature above upper limit deviation
4. Count time reach, alarm 60 seconds

Function and feature

The product is used for backing cake ,bread and so on 。

Adopted far infrared metal heating tube 、with rotary convection devices，makes faster heating 、average temperature 、energy saving 。

Temperature can adjusted from 50℃-300℃

Over-heat protection device could disconnect the power supply when the temperature is too high，it is reliable and secure 。

Adopted large glass structure ，strong intuition、beautiful 、durable 。

Installing

1. Please find a qualification electrician to install the machine because it has involved to the electrical security and strict request. Because this equipment do not install with inside protecting device, the supply line should be deploy special power switch when installing. The wire, protecting device and leakage protective device should be match with the power of the machine. And deploy with good earthing device, guarantees uses electricity the security.

2. The place of installing need to be ventilation, there is Non-corrosiveness goods and gas in the around. The environmental temperature is 5-40℃; the relative humidity is no bigger than 85%, below the elevation 2500 meters.

3. The laying aside of the oven should depart from the wall to be bigger than20cm, two sides should be bigger than 30cm, must maintain the exhaust vent is unimpeded. In order to avoid affects the baking time and the quality, and far away the flammable high explosive goods.

Matters needing attention

1. Please select the same specification electric cable line replaces the power line, this firing line and the zero curves of the equipment should according to the electric cable line symbol wiring. Enable the outer covering to have the reliable protective earthing the yellow and green line of the power must be meeting good grounding line. It is the ordinary waterproof rank; therefore strictly prohibition to wash with water or clean in immerse, otherwise will damage the equipment.

2. In order to lengthen the service life of the electric oven, do not use oven in high temperature and in long time when baking, for reduce the thermal draining, and please reduce the opening time of door as far as possible during getting the goods in and out of the furnace. When open the oven door, do not overexert, otherwise the oven door will be damaged.

3. Thermostat is observed and controlled by temperature through thermocouple, therefore
usually should be careful in the operation or the cleaning up process, do not hit or curving; otherwise it will be losing warming ability.
4. The steam enters the water: Behind the machine the left under angle has a water inlet pipe. Choose φ12×8mm soft tube connection water pipe system and water inlet pipe.

Simple Control、Operating

1.Power、total power switch "| "connect power，"O "turn off power
Before working, please turn on power switch firstly, connect power; working finished, please turn off the power at end
2. Exhaust and tie bar
connect the power source, before start to work, pull out the exhaust tie bar, and make the electrical machine idle operation 1 minute, and drain the inside of furnace exhaust.
3. Temperature controller
Electric temperature controller
Clockwise adjustment temperature high
Anti-clockwise adjustment temperature high
4. Backing timer
Adjust and increase time
Adjust and reduce time
Open the switch of the timer, set the time of bakery food needed. The timer will automatically enter Pours counts, when the time is arrived, the buzzer will auto-alarm reminder bake completes.
5. Steam switch
It should be guarantee the temperature has 170℃ in the stove, when baking food needs the steam. Presses down the steam switch, the steam can automatically spout, the time controls by the steam timer (leave factory setting 5 seconds.) Continuously two operations, the temperature must above in 170℃ in the oven.
6. Lighting switch ："| " turn on lighting switch"O "turn off lighting switch，If need to see the bakery food in the oven, please turn on the light switch.

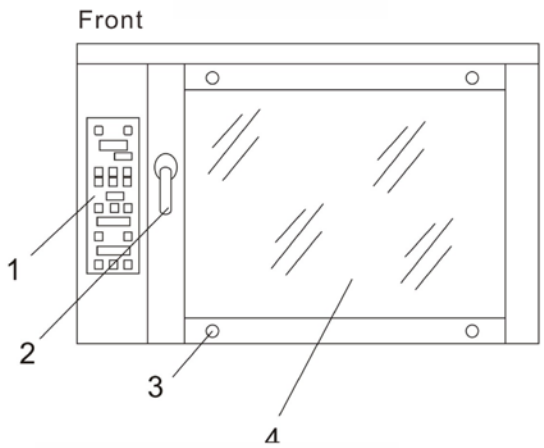
Attended Matters

1. The power line and the water pipe should be left the ground and to be fixed, in order to nipped by the mouse.
2. In the using elevation of temperature processing, cannot adjust the temperature of temperature controlling in continuously, the high-frequency.
3. The temperature inside the oven above 250℃, work with Ultra temperature, in the oven no longer will heat up the replacement to have to close the power switch, will reopen.
4. In the normal work process, forbids to in touch with left or right oven door with hand, in order to avoid scalds.
5. Please wait for the oven to cool and then clean it.
6. It is forbidden to cover the vent or put the goods.

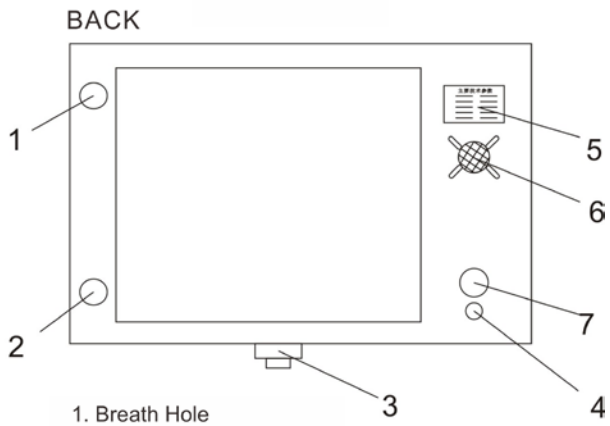
Maintain and clean

1. After finish the work, please turn off all switches.
2. Inspects the power line frequently, appears bursts or the aging, should replace promptly.
3. Inspects whether the water is normal frequently.
4. After the work had ended, use dry cloth to clean the stove surface, it is forbidden to clean with water.
5. Clear the residuum with the hair brush in the chamber.

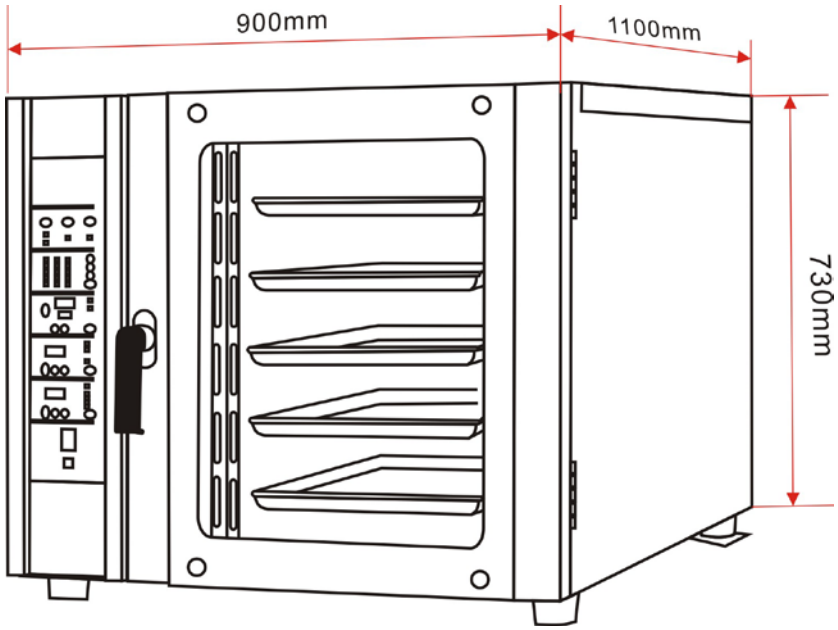
YKZ-5D model diagram

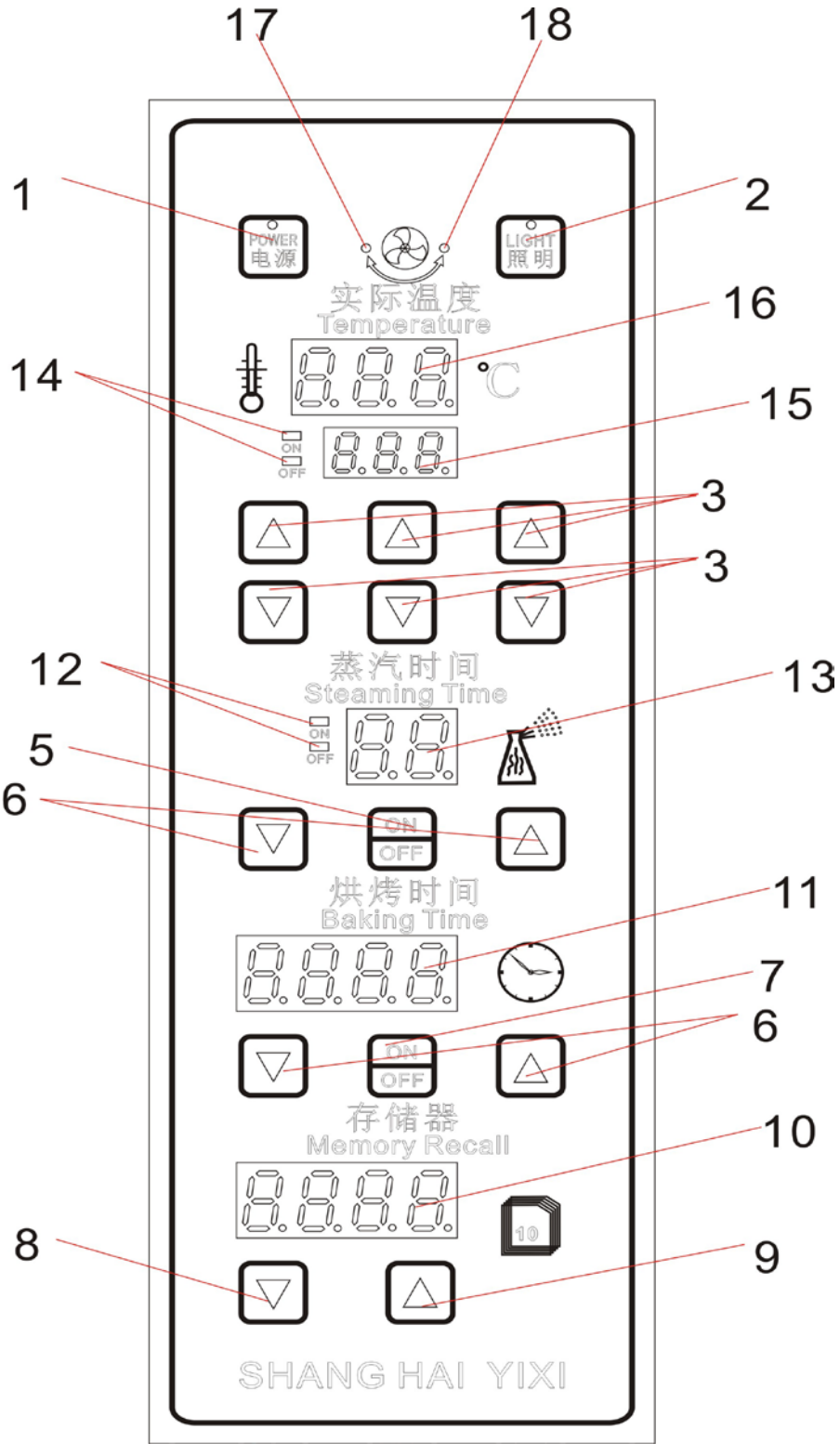


1. COMPUTERIZED CONTROL
2. Handle
3. Bolt to fix glass
4. Visual Glass



1. Breath Hole
2. Water Discharge
3. Water Over Flow
4. Voltage Reference
5. Data Plate
6. Cooling Fan
7. Power Cord Inlet


900mm
1100mm
730mm


17
18
1
2
POWER
电源
LIGHT
照明
实际温度
Temperature
16
14
℃
15
ON
OFF
3
3
蒸汽时间
Steaming Time
12
13
5
6
ON
OFF
烘烤时间
Baking Time
11
7
6
ON
OFF
存储器
Memory Recall
10
8
9
10
SHANG HAI YIXI

1、power switch ON/OFF press key（press one time“ON”，press again“OFF”，
2、lighting switch ON/OFF press （press one time“ON”，press again“OFF”）
3、temperature plus minus key（left）hundred ，（middle）ten ，（right）unite ，
4、steam plus minus key
5、steam switch
6、timing heating plus minus key
7、timer switch
8、stored “down”key
9、stored “up”key
10、show stored control
11、show timer control
12、steam ON/OFF indicator
13、steam time show
14、temperature working indicator
15、prepare setting temperature
16、actual temperature
17、blower reversible indicator

Technical parameter

- Model ： YZK-5D
- Specified voltage：3N380V
- Specified frequency ： 50HZ
- Specified power：6600W
- Temperature range ： room-300℃
- The main components parameter
- Water solenoid value~220V
- Heating tube 220/3×2.2KW
- Motor YS8014-370W4P ~220/380v
- Contact CJX2-0901 X2 只~220V
- Contact CJX2-1210~220V
- Air circuit breaker DZ47-63
- Over-temperature switch TEH-1
- K model thermocouple
- Lighting 12V/20W
- transformer ： 220V/12V
- Intellectual control
- Time reply 5S
- motor protector：HHD2-A
- Fuse：30A

YKZ-5D Wiring Diagram